



Today's 'Brasserie Catch' Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

SMALL PLATES

Crispy Fish Cakes | 14

farmer Hamlin's field greens, avocado, house made crème fraîche, pickled shallots, radish, lemon

Caboose Smoked Fish Dip | 14

arugula, marinated tomato, local cucumber, pickled seasoning pepper, charred lemon, grilled ciabatta

Captain James' Blackfin Tuna Tartare | 18

avocado puree, pickled garden radish, cucumber, spicy soy dressing, island crisps

First of the Season Cayman Conch Salad | 20

red onion, local peppers, green papaya, cucumbers, garden radish, cilantro, jalapeno & mango dressing

LARGE PLATES

Captain Dorson's Roasted Red Snapper | 32

organic farro tabbouleh, charred okra, garden greens, dragon fruit & beet tahina, zucchini & radish salad

Captain James' Coconut & Almond Crusted Triggerfish | 32

roasted beet and sweet potato mash, blackened green beans, garden mizuna, fennel & starfruit escabeche, garden lime

SHARE PLATES

Brasserie Grilled Cheese | 10

soft brie, white truffle, Cayman mango & garden starfruit jam

Chicken Liver Pate | 12

garden rosemary & cayman sea salt ghee, arden starfruit & mango chutney, grilled ciabatta

SOUPS & SALADS

Roasted Mushroom Soup | 7

rosemary mascarpone, garden kale, spicy marcona almond

Farmer Shaw's Charred Avocado Salad | 15

farmer David's arugula, cherry tomato, shaved radish, pickled shallots, toasted pumpkin seeds, garden guava & chipotle dressing

Caboose Roasted Local Pumpkin Salad | 14

local mixed greens, feta cheese, harissa chickpeas, pickled Cayman sorrel, garden herbs, 'coco bluff' coconut tahini, pumpkin seed za'atar

add to any salad: chicken 7, shrimp 10, steak 15 or 'brasserie catch' 15

LARGE PLATES

Roasted Broccoli & Shrimp Pasta | 26

torchio pasta, shaved garlic, chili flakes, lemon, parmesan

Certified Angus Beef Sirloin Burger | 24

brioche bun, provolone cheese, roasted peppers, red onion, marinated tomato, lettuce, rosemary & serrano aioli, hand cut fries

CAB New York Steak Frites | 38

'chateau chooks' poached egg, garden arugula, fermented callaloo chimichurri, house made pepper jelly, hand cut fries

Thai Green Curry Chicken | 23

japanese rice, local peppers, garden greens, peanuts, lime, cilantro

Local Vegetable Coconut Curry | 22

organic farro, local sweet potato, peppers, garden gungo peas, bok choy, crispy shallots, cashew yogurt, cilantro

*'Chateau Chooks' - home of our very own laying hens

*'Coco Bluff' - our Savannah coconut plantation

*Brasserie Honey - harvested from our very own hives



Thursday, 24 November



Executive Chef
Dean Max
and Chef
Artemio Lopez
welcome you



Our nightly specials
have returned

ASK US ABOUT

Monday Secret Pleasure

Three 'secret' courses paired
with wine
CI \$125/couple

Pasta Party

Every Wednesday night, join the party
warm your soul with our take on everyone's
fave comfort food: pasta, perfectly paired with wine.

Pinot & Pizza Fridays

The ultimate pizza & wine night

Nightly specials start at 5pm

Harvest Dinners Return

Join us on Thursday, 1 December
for a heavenly, family style dinner
with Executive Chef Dean Max



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